

VINTAGE 2020

- *Fundamental* -

Harvest : from September 16 to October 1

Climatic conditions :

October to June: record rainfall of 1120mm (compared with 735mm on average over the past 26 years).

Very mild spring, temperatures above average.

106mm of rain between 11 and 20 August, refreshing the vineyard after the drought in July.

Early September: ideal conditions for the polyphenolic ripeness of our grapes (cool nights, drying winds, hot and sunny days).

Grapes harvested in a very good state of health.

Blending : 54% Cabernet Sauvignon, 42% Merlot, 2% Cabernet Franc, 2% Petit Verdot

Analysis : 13,5 %vol - pH: 3,87 - IPT: 88

Tasting notes :

It is the most fundamental of Phélan Ségur vintages. No contrivance, no excess, a fascinating balance.

Its expressive nose of remarkable freshness is an invitation to plunge into a "multicoloured and polyphonic" world of fruit and flowers. Everything is in balance, with a precise and finely sculpted structure. Subtly fleshy, it is dense and its tannins finely woven. Its power, its length give it a radiant energy and arouse astonishing emotions.

A real pleasure to see the result of years of work transcending a great terroir.

Château Phélan Ségur :

Owner: Philippe Van de Vyvere

General Director : Véronique Dausse

Vineyard Manager : Luc Peyronnet

Wine Cellar Master : Fabrice Bacquey

Consultants: Michel Rolland, Julien Viaud

Vineyard : 70 ha

Average age of the vineyard: 35 years old

Density of plantation: 10.000 vines/ha

Grape varieties: 58% Cabernet Sauvignon, 39% Merlot, 1.5% Petit Verdot, 1.5% Cabernet Franc

